

GINGERBREAD COOKIES

Makes 3 dozen cookies 3-inch cookies



INGREDIENTS

3 cups flour
2 teaspoons ground ginger
1 teaspoon cinnamon
1 teaspoon baking soda
1/4 teaspoon ground nutmeg
1/4 teaspoon salt
3/4 cup butter, softened
3/4 cup firmly packed brown sugar
1/2 cup molasses
1 egg
1 teaspoon vanilla extract

DIRECTIONS

1. Mix flour, ginger, cinnamon, baking soda, nutmeg, and salt in large bowl. Set aside.
2. Beat butter and brown sugar in large bowl with electric mixer on medium speed until light and fluffy (this can be done by hand with opposing forks, knives, or a pastry knife). Add molasses, egg, and vanilla; mix well.
3. Gradually beat in flour mixture on low speed until well mixed.
4. Press dough into a thick flat disk. Wrap in plastic wrap. Refrigerate overnight.
5. Preheat oven to 350 degrees Fahrenheit.
6. Roll out dough to 1/4-inch thickness on a lightly floured work surface.
7. Cut gingerbread into shapes with a 3-inch cookie cutter and place 1 inch apart on ungreased baking sheets.
8. Bake 8-10 minutes or until edge of cookies are set and just begin to brown. Cool on baking sheets 1-2 minutes. Remove to wire racks; cool completely.
9. Decorate!